

Wildehurst

WINES

Wildehurst Cinsaut 2017



100% Cinsaut

Grapes harvested from old dry land bush vines in the Swartland, fermented using wild yeast and kept on the skins for extended post maceration. Barrel matured in old French oak barrels for 10 months before bottling.

The wine delivers a bouquet of luscious, juicy red currents and cranberries that makes your mouth water for more! Hints of warm, sweet spices add to the complexity of the pallet. A well balanced, well-rounded wine with silky smooth tannins and a firm acidity.

546 bottles produced

Alcohol: 13.5%
Residual Sugar: 2.5 g/L
TA: 5.9 g/L
pH: 3.46